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Conservation with use is the aim of Forest Service wildlife management. Information in this leaflet is designed as an aid to hunters in preventing waste.

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HOW TO CARE FOR WILD MEAT

1. Go prepared. Take the following equipment: Hunting knife, belt ax, 30 feet of $\frac{1}{4}$ -inch rope, some twine, several pieces of clean wiping cloth, and four muslin sacks each large enough to hold a quarter of the animal. Drag carcass headfirst.

2. Put your license tag on some part of the carcass as soon as animal is killed. In dressing be sure to retain evidence of sex if bull or buck law applies or according to any specific law of the State in which animal is killed.

3. As soon as possible after the animal is shot insert the knife at the point of the brisket with back of the blade against the breastbone, point the tip toward the backbone at the top of the shoulders just under the windpipe, and cut forward toward the head. Turn the animal with its head downhill so it will bleed well and quickly. Remove the male sex organs.

4. After the animal is well bled, open the carcass from the vent to the throat. Use the hand ax to break the pelvic bone and breastbone. Be careful not to puncture the intestines or paunch.

5. Turn the carcass with head uphill. Slip your knife forward between the ribs and the paunch and cut the diaphragm loose. Cut the windpipe and gullet free at the throat. Take the windpipe and gullet in the left hand and pull backward, at the same time

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National forests offer opportunities for is endeavoring to protect and provide

cutting free from the carcass that portion which tends to hold.

6. Remove the head (if permissible by local State law) and the remainder of the windpipe and gullet. Remove legs at the knees. The customary practice in some regions is only to "hog dress" the animal in the field and to bring in the carcass with head and feet on.

7. Place carcass in position to drain. Wipe the inside of the carcass dry with clean cloth. Do not wash with water. Trim away all bloodshot areas and any parts affected by gunshot or faulty butchering.

8. In case the carcass cannot be hung up or is not to be quartered immediately, place the carcass with the opening down and propped wide open on logs and rocks so air can circulate underneath. You may have to keep the flies off until dark. Black pepper may be applied as an aid to keep off flies. If carcass is skinned in camp, hang it with head down, using a gambrel stick between the hind legs. Hang with head up if to be transported hog-dressed. Spread the carcass open with a short spreader stick across the chest to cool as rapidly as possible and prevent meat from spoiling. Special precautions are necessary with some carcasses, such as large deer, elk, and moose.

9. According to local custom and methods of transportation, hog dress or quarter the carcass with the hide on, if the hide is not wanted. To quarter, place carcass on its back and with hand ax split the brisket and down through the center of the backbone from end to end. In order to make the quarters balance, cut the side in two so that the floating ribs remain with the hindquarters. Hang the quarters up high in a cool, dry place overnight to cool and drain.

port and recreation. The Forest Service wildlife for you and your children

10. After the meat has been allowed to cool overnight, place in clean muslin bags.

11. Packing the meat should be done after the animal heat is gone. Pack the meat in clean canvas and pack with hair side toward the horse. Unpack the meat each night, remove from sack, and hang up in a cool, dry place. Early in the morning repack the meat to keep it cool. With automobile transportation game is often spoiled by hauling carcasses long distances on the fenders next to the heated motor.

12. Game meat may be canned, smoked, salted down, and cured the same as beef or pork. (The State game laws should be consulted as to game in possession during closed seasons.)

13. If it is desired to save the head and scalp for mounting, do not stick the animal in the throat. Open the skin squarely on the side of each shoulder, skin down to the leg on one side, cut across to the other leg, preserving the brisket skin intact. Roll the animal over and skin down from the shoulder in the same manner until the cuts meet. Then, starting on top of the animal and between the shoulders, open the skin up the back of the neck almost to the horns. Pull the skin free from neck and shoulders and up to the head. Then, and not until then, open the animal's throat and bleed in the usual manner. Blood will ordinarily flow freely for at least 30 minutes, and the skin may easily be pulled free in time to properly bleed the carcass. The reason for skinning the animal so far back is that it is impossible for the most skillful taxidermist to make a decent-looking mount without the entire cape. A neck skin cut where the usual inexperienced hunter thinks is proper will be 8 to 12 inches too short for good mounting.

Should you discover a forest fire, put it out if you can. If you cannot put it out, report it to the forest supervisor, the ranger, the sheriff, or the nearest telephone operator

The Hunter's Creed

1. I will be a good sportsman.
2. I will observe the game laws and assist in their enforcement.
3. I will be careful and not jeopardize the lives of others.
4. I will not leave a wounded deer in the woods to die.
5. I will respect the rights, privileges, and property of others.
6. I will not let fire from my match start a blaze and thus destroy the homes of our wildlife.
7. I will leave a clean camp and a dead fire.

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Be sure your match is out. Break it in two before you throw it away. Be sure that pipe ashes and cigar or cigarette butts are dead before throwing them away